

Patent Claims

1. A tubular food casing having a coated flat-shaped reinforcement insert which comprises at least one coating of at least one film-forming protein.
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2. The food casing as claimed in claim 1, wherein the flat-shaped insert is a consolidated nonwoven or spunbonded fabric, a woven fabric, loop-formingly knitted fabric, loop-drawingly knitted fabric, laid fabric or a porous film.
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3. The food casing as claimed in claim 1 or 2, wherein the flat-shaped insert is impregnated.
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4. The food casing as claimed in one or more of claims 1 to 3, wherein the flat-shaped insert comprises natural and/or artificial fibers, preferably cotton, regenerated cellulose, silk, polyester, polyamide, polyolefin, polyvinyl acetate, polyacrylonitrile, polyvinyl chloride, a corresponding copolymer or a mixture thereof.
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5. The food casing as claimed in one or more of claims 1 to 4, wherein the flat-shaped insert has a weight of 3 to 400 g/m², preferably 10 to 130 g/m², particularly preferably 12 to 75 g/m².
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6. The food casing as claimed in one or more of claims 1 to 5, wherein the protein comprises gelatin and collagen.
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7. The food casing as claimed in one or more of claims 1 to 6, wherein the fraction of protein is 2.5 to 95 % by weight, preferably 20 to 80 % by weight,
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particularly preferably 30 to 75 % by weight, in each case based on the total coating weight of the casing.

- 5 8. The food casing as claimed in one or more of claims 1 to 7, wherein the coating, in addition to at least one protein, comprises at least one further natural and/or synthetic polymer.
- 10 9. The food casing as claimed in claim 8, wherein the further natural or synthetic polymer is a polyacrylate, polyvinyl acetate and/or a (co)polymer having units of vinyl acetate and/or units of saponified vinyl acetate (vinyl alcohol).
- 15 10. The food casing as claimed in one or more of claims 1 to 9, wherein the further natural or synthetic polymer acts as a primary plasticizer.
- 20 11. The food casing as claimed in claim 10, wherein the further natural or synthetic polymer is an alginate, a polyvinylpyrrolidone, a quaternary vinylpyrrolidone copolymer, a copolymer having units of vinylpyrrolidone, maleic anhydride or methyl vinyl ether or a branched polysaccharide.
- 25 12. The food casing as claimed in claim 8, wherein the fraction of the at least one further natural and/or synthetic polymer is up to 50 % by weight, preferably 5 to 40 % by weight, particularly preferably 6 to 30 25 % by weight, in each case based on the dry weight of the casing.
- 35 13. The food casing as claimed in one or more of claims 1 to 10, wherein the food casing comprises at least one compound which crosslinks the protein and thereby

decreases or cancels its water solubility.

14. The food casing as claimed in claim 13, wherein the crosslinker is epoxidized linseed oil, a diketene having (C₁₀-C₁₈)alkyl radicals, caramel, tannin, a diepoxide, citral, an aziridine, glyoxal, glutardialdehyde and/or a polyamine-polyamide-epichlorohydrin resin.
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- 10 15. The food casing as claimed in one or more of claims 1 to 14, wherein the food casing comprises dyes and/or pigments.
- 15 16. The food casing as claimed in claim 15, wherein the fraction of dyes and/or pigments is 0.5 to 12.0 % by weight, preferably 1.0 to 6.0 % by weight, in each case based on the dry weight of the casing.
- 20 17. The food casing as claimed in one or more of claims 1 to 16, wherein the food casing additionally has at least one further casing which does not comprise protein.
- 25 18. The food casing as claimed in one or more of claims 1 to 17, wherein the further layer is a layer based on polyacrylate, polyvinyl acetate (PVA), polyvinylpyrrolidone, polyvinylidene chloride (PVDC), polyvinyl chloride (PVC), polyvinyl alcohol (PVOH), synthetic rubber, latex, silicone or any mixture thereof.
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- 35 19. The food casing as claimed in one or more of claims 1 to 18, wherein the food casing is internally and/or externally impregnated, preferably with agents which serve to set the sausage emulsion adhesion or for

improving the mold resistance, and/or agents which comprise transferrable dyes, aroma substances, odor substances and/or flavor substances.

- 5 20. The food casing as claimed in one or more of claims 1 to 19, wherein the food casing has one longitudinal seam, preferably a glued, sealed, or welded seam, or a sewed seam.
- 10 21. A method for producing the food casing as claimed in one or more of claims 1 to 19, which comprises forming a flat-shaped support material having a predetermined width into a tube, charging the tube with supporting air to maintain its shape or holding
15 it in its round shape by caliber support rings and providing it internally and/or externally seamlessly with the protein-containing coating.
- 20 22. A method for producing the food casing as claimed in one or more of claims 1 to 20, which comprises providing a flat-shaped support material on one or both sides with the protein-containing coating, cutting the coated support material if appropriate to appropriate width and forming it to a tube, bonding
25 its overlapping longitudinal edges firmly to one another, preferably by sewing, gluing, sealing or welding.
- 30 23. The use of the food casing as claimed in one or more of claims 1 to 20 as artificial sausage casing, preferably for raw meat sausage, scalded-emulsion sausage, or cooked-meat sausage, or as cheese casing.